

**THREE
COURSES**
£25

Valentine's Day



STARTER

COZZE AL PESTO ROSSO

Shetland blue shell mussels cooked with garlic and cherry tomatoes in a white wine and red pesto sauce

GF+ DF

CROCCHETTE DI PATATE

Roast ham, fresh mozzarella and potato coated in breadcrumbs and lightly fried, served with arrabbiata sauce

GF+ DF V

ZUPPA DEL GIORNO OR MINISTRONE

Soup served with Italian bread

MAIN

BISTECCA ALLA FIORENTINA

T-bone steak grilled to your liking served with a mixed salad, hand cut chips and a pink peppercorn sauce

£5 supplement

GF+ DF+

GNOCCHI VEGETARIANI

Potato dumpling with courgettes, spinach, cherry tomatoes, onion and peas in a creamy parmesan sauce

V

CALAMARI FRITTI

Deep fried calamari in a light crispy batter served with a spicy mayonnaise house salad

MELENZANA PARMIGIANA

Lightly fried aubergine layered with Napoli, mozzarella, basil and parmesan

V

TRIS DI PESCE GRILL

Salmon, seabass and king prawns cooked in a lemon butter sauce and served with mixed salad and hand cut chips

GF

POLLO VALDOSTANO

Chicken breast topped with ham and Italian fontina cheese, served with garlic crushed potatoes, crispy carrots and a tarragon and onion butter sauce

GF

DOLCI

CUORE DI CIOCCOLATO

Chocolate souffle served with fresh fruit

TIRAMISU ALLE FRAGOLE

Strawberry twist on an Italian classic

PANNA COTTA SBAGLIATA

vanilla panna cotta served with forest fruit compote, meringue and fresh fruit

GF

